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Housekeepers' Chat

Wednesday, July 10, 1929.

NOT FOR PUBLICATION

Subject: "A Day's Vacation." Story by Mrs. J. G. Nelson. Menu, and recipe for Curried Eggs, from Bureau of Home Economics, U. S. D. A.

Leaflet available: "Eggs at Any Meal."

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Uncle Ebenezer was reading a magazine, while I mended a pair of trousers for Billy.

"Aunt Sammy," said Uncle Ebenezer, "have you heard about the Story-Telling Garden for children, which is being constructed in Central Park, New York City?"

"No," I admitted, "I've been too busy lately to keep up on current events. Tell me about it."

"The Story Telling Garden," continued Uncle Ebenezer, "is a memorial to Frances Hodgson Burnett, the author of 'Little Lord Fauntleroy' and 'The Secret Garden.' It will have a pool, and an artistic bird-bath fountain. It is hoped that the garden and the story-telling will attract to the park the children who are compelled to spend their summers in the heat and barrenness of the city, and encourage them to use all the parks where they may learn about the birds and trees and flowers. How I hate to think of children cooped up in a hot city, all summer!"

Uncle Ebenezer read to himself for 15 minutes or so, while I patched a big hole in the seat of Billy's trousers.

"Here's something else interesting," said Uncle Ebenezer, "It's a story which makes me wish I'd gone swimming with Billy today, when he asked me to go. Shall I read you the story?"

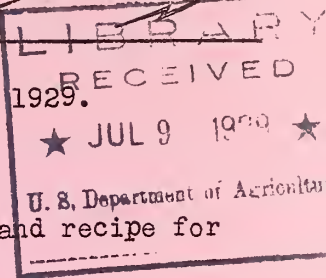
"Go ahead," I said. "I'd lots rather sew, when some one reads to me."

Uncle Ebenezer read me this story, called "A Day's Vacation!"

"Oh Mother," cried John as he rushed into the kitchen where his mother was just beginning to attack the pile of breakfast dishes. "Dad and I are going to the river to fish. Put us up a lunch quick, please."

"I haven't anything cooked for a lunch. Why didn't you tell me last night that you were going, so that I could have prepared something?" answered his mother.

"Give us some bacon and eggs to cook and some bread. I wish you would go with us, Mother. Sister is crying so hard to go, but Dad told her that she couldn't unless you went, and that you were too busy to go," said John.





"Well, I am busy. I haven't done any of my morning's work and this is ironing day, and I want to bake a cake, for tomorrow Aunt Sarah is coming for lunch."

"Sister and I will make the beds and Dad will sweep, while you hurry and dress. Let the ironing go; I like to wear my shirts and overalls not ironed. Aunt Sarah has cake at home every day. We have so much fun in the woods. Come on and go with us," argued John.

Mrs. Robinson looked at him thoughtfully. "I believe I will," she said. With a half reluctant glance at the pile of unwashed dishes, she began to pack some bacon, eggs, a jar of butter, another of jam and the bread in a box. Then she went to her room to change to her outing clothes. The beds had been made and the floor swept, but in a very hasty manner.

"I can't leave my house this way," she thought. "Aunt Sarah might come today."

She started to the door to give John the lunch and to tell him that she would not go. But a glance at Sarah's radiantly happy face as she danced up and down the hall, made the mother change her mind again. Soon she and the happy little girl joined the others at the car, where John was packing in the fishing tackle and bait.

A short drive brought them to the river. The hooks were made ready and in a very little while they were all trying their luck in the water. As the restful stillness of the woods stole over Mrs. Robinson, she forgot her household cares and entered into the spirit of play with her family.

Such an exciting moment when Sister caught her first fish! Then Mother caught the largest one of them all. How good were the bacon and eggs cooked on a camp fire, with jam sandwiches for dessert, and how many interesting things they saw in a walk down the river! Time to go home came entirely too soon.

"It has been the happiest day I ever had," confided Sister to John as they were washing the breakfast dishes while their mother cooked the fish for supper, "and Mother says that we are going with you every time you and Daddy go this summer."

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"That's all of the story," said Uncle Ebenezer, "and I really do wish I had gone swimming with Billy today. If we go tomorrow, do you suppose you could fix up a little snack, and go with us?"

"I might, if I didn't have to plan summer meals for my Radio family."

"I'll help you," said Uncle Ebenezer. "I don't see why even a mere man can't plan a good meal once in a while. Let's see -- I know you want something substantial, as a main dish -- something like meat or eggs, or fish. And I know you've got to have at least two vegetables, not counting potatoes or rice, and then some kind of fresh fruit. That's not hard. Get a pencil, Aunt Sammy, pretend you are a lady of the radio audience, and write this down: Curried Eggs; Fried Eggplant; String Beans; Sliced Raw Tomatoes; Blackberries and Cream. Now I ask you, is there anything wrong with that menu? Well-balanced, nutritious, and appetizing. All you have to do is tell your women-folks how to cook the Curried





Eggs. Don't you wish I'd plan meals for you every day, Aunt Sammy?"

"Uncle Ebenezer," I said. "You are a jewel -- wait a minute, now, till I get a copy of the new Egg Leaflet -- it has a recipe for Curried Eggs."

I found my copy of the Egg Leaflet, and marked the Curried Eggs recipe to give you this morning. There are eleven ingredients in this dish -- I'll read slowly, and I'm sure you'll have no trouble in getting all the ingredients. All ready to go? Don't forget abbreviations -- always use a capital T for tablespoon, and a small t for teaspoon.

For Curried Eggs, you will need:

6 eggs	1 teaspoon salt
4 tablespoons butter	3 drops tabasco sauce
1 tablespoon chopped green pepper.	3 tablespoons flour
2 tablespoons chopped onion	2 cups milk, and
2 tablespoons chopped celery	3 cups cooked rice
1 teaspoon curry	

Eleven ingredients, for Curried Eggs: (REPEAT).

Cook the eggs hard. Make a sauce as follows: Melt the butter in a skillet, add the green pepper, onion, and celery and cook for 2 or 3 minutes. Stir into this the seasoning and the flour, mix well, and add the cold milk. Cook for 3 or 4 minutes, stirring constantly. Make a bed of the hot flaky cooked rice on a hot platter. Arrange over it the hard-cooked eggs, cut in quarters, and pour the hot sauce over the eggs and rice. Sprinkle the top with chopped parsley, and serve at once.

There -- that's that -- and if you did not get the recipe, please send for the leaflet, which is called "Eggs at Any Meal." It is free.

Now I want to tell you something about Uncle Ebenezer -- I wouldn't tell him, for fear of hurting his feelings, but do you know, every dish on his menu is what we had for dinner Monday night! Aren't men funny? Well, let's read the menu again, to see that nothing has been missed: Curried Eggs; Fried Eggplant, String Beans; Sliced Raw Tomatoes; Blackberries and Cream.

Friday: "The Story of a 4-H Club Girl."

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